

**Supplementary to
CATALOGUE No. 64**

**MONITOR
Coffee Roasting, Cooling and Stoning
Machinery**

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**HUNTLEY MFG. CO.
SILVER CREEK, N. Y.**


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The No. 4 — Four Bag — MONITOR Coffee Roaster

THIS is not only the latest "Monitor" Roaster—it is also, the latest coffee roaster put on the market by any one. It has every improvement suggested by years of experience. As in all "Monitor" Roasters, its entire operation is conducted from one point, the operator standing at the front end of the machine, from which position, he takes samples, controls the passage of the coffee to the roasting cylinder, controls all gas burners, air mixer and water valve, controls the dump of the finished roast and controls the ventilation of the machine.

Note the Gas, Water and Air Control Board. Mounted on this Control Board, are separate hand wheels for every valve connection. A main wheel handles the gas "off and on" to all gas burners alike. This for quick handling of all burners at one time. Then a separate wheel is provided for each set of burners, front and back being mounted in series, right, left and center, each series having its separate control. A suitable indicator is provided so that the proper position of each wheel can be indicated, permitting the operator

to bring that series of burners to precisely the same position instantly. Great accuracy of control results. A suitable pilot light burner is provided to insure instant ignition when the gas is turned on.

Instead of controlling the air mixture by shutter on each burner, a small fan, inbuilt in the roaster, is furnished. This fan is mounted on the rear end and driven from the machine. The valve controlling the air supply is controlled by a wheel mounted on the control board, putting the air mixture under instant control by the operator.

Still another wheel on the board controls the water supply. This can be used or not but in cases where it is thought desirable, the operator has the wheel at hand for instant service.

As in the No. 3 "Monitor", the operator has within easy reach, his hand wheel regulating the flow of coffee from the hopper to the roasting cylinder and his lever for operating his damper in the stack, which in turn controls the ventilation of the cylinder and machine.

Sampling is done in the usual "Monitor" efficient way. A small stream of coffee is constantly passing from the cylinder to a small pocket and then directly back into the cylinder. This brings a sample of the coffee during every moment of the roast making it possible for the operator to keep close track of the progress of the roast.

Dumping is effected through a hinged door on the front of the machine. The coffee drops directly into the Cooling Car or Cylindrical Cooler, according to type used, where it is effectively and quickly cooled. Where the cooling car is used, the operator runs the filled car back on its tracks, which action automatically connects with the suction trunk, which completely cools the coffee in a shorter time than any other known system. When cooled, the car is again run forward. This automatically closes the connection in the suction trunk; then with very slight exertion, the operator trips the car which dumps into the floor hopper, from where the coffee passes to the Stoning leg and is lifted by air and deposited in the Stoning Hopper; it is then spouted to grinder, storage bins, or to such other point as may be planned.

The machine is fitted with a direct connected motor, mounted on the rear end in such a manner as to be out of the way and suitably supported by a heavy bracket. The motor shaft is coupled to a cross shaft, which in turn is provided with a worm, engaging a bronze gear wheel communicating the motion to the roasting cylinder. The coupling between motor and shaft is flexible and the cross shaft is provided with ball bearings at each end of the worm to resist and strain. This method is the latest idea, worked out in a thoroughly practical manner, and is the only really silent gear drive known.

On the rear end of the cylinder shaft, just outside of the gear casing, a large hand wheel is provided. There may be times when the electric power goes off in which case, the coffee should be immediately dumped. The hand wheel mentioned is provided for this purpose. It is made large to give ample purchase and on its inner rim, has a lever which is so situated that in grasping the hand wheel, this lever is depressed. A slight pull of the wheel outward, at once disengages the cylinder from the motor drive and permits the easy rotation of the cylinder by hand to complete the dump of the coffee. When completed, the wheel is again shoved toward the machine, when the clutch automatically engages and connection is again had between the cylinder and the motor.

The "Monitor" system of gas distribution, coupled with the thorough agitation and separation of the coffee by means of suitable lifting wings on the interior of the cylinder, aided further by the large diameter of the roasting cylinder, results in extremely high grade roasting. "Monitor" Roasters are

noted for the superior finish they give to the coffee, for the absence of "Spotting", for the bright polished appearance and the uniform color that they impart to the coffee, which this new size carries through in every way. In connection with this result, the short roasting time required, the extremely small gas consumption and the ease of operation, places the "Monitor" beyond all competition.

We desire to mention that this roaster adapts itself to the use of the cylindrical Cooler perfectly, because of the utter impossibility of any burning chaff passing down with the coffee. When arranged for use with the cylindrical cooler beneath the floor, its over all height can be reduced not to exceed approximately 9 inches.

All insurance regulations are met by this machine.

The roasting flame is of the direct type, being applied through six burners. As a result, the interior of the cylinder is filled with a solid mass of flame, extending clear across its inside diameter, making it impossible for the coffee to pass without passing through this roasting flame. The flame will not be found in a ball, leaving space in the cylinder through which the bean can pass without being submitted to the roasting flame, making for uneven roasts. In the "Monitor" it is constantly in contact and the result is a better developed bean, a more even roast and accomplished in the shortest possible time.

The distribution of the coffee in the "Monitor" cylinder is as before stated, perfect. As it is lifted and distributed it has the appearance of rain, falling evenly all through the cylinder, each bean separated from the other. The individual beans are constantly changing position, bringing them all under equal conditions.

Quickness of dump is another "Monitor" feature. In from 30 to 40 seconds, the dump is completed clean and thoroughly.


The cylinder of the machine is perforated, making it possible to immediately remove steam and burnt gasses, same passing directly to the smoke stack. Our system of thorough ventilation accounts for "Monitor" roasted coffee never carrying any taint or smell.

In construction, the machine is perfect. Every part is made to give long years of service. Its design is simple, yet giving a pleasing appearance. All complication of parts have been eliminated so that it is remarkably easy of adjustment and handling.

Dimensions

Extreme height including charging hopper.....	9' 4"
Height without charging hopper over smoke damper to top of roaster	9' 2"
Extreme length.....	7' 9"
Extreme width.....	7' 3"
Size on floor.....	5' 8½" wide 3' 10½" front to back
Diameter of exhaust pipe.....	15"
Horse power required to operate.....	3 to 5
Gas consumption cubic feet per 132 pound bag.....	85 to 100
Size of gas supply pipe.....	2½" (actual 2" connection)
Average time, minutes to a roast.....	12-18
Capacity pounds each charge.....	600 pounds
Approximate shipping weight.....	4500 pounds

Style B—Self Contained—MONITOR Roaster, Cooler and Stoner



WE list and describe on pages 12 and 13 of our catalogue No. 64, a Self Contained Roaster, Cooler and Stoner.

Since the illustration on that page was made, there has been a change in design which is more clearly shown by the illustration on this and the following page.


The chief difference is in the mounting of the motor. On the Style B machine, herein illustrated, the motor is mounted on a suitable base on the floor, bringing its shaft in direct line with the fan shaft. The two are connected with a flexible coupling, making the fan drive direct connected to the motor. The chief power requirement is in the fan and this construction insures the fan being held at its speed at all times, with no chance for a loss of speed through belt slippage. This fan runs on Ball Bearings.

In the machine shown on page 13 of catalogue 64, there are two belt connections from the motor. One was necessarily a high speed belt connecting the fan, making a very noisy and perhaps more or less dangerous belt. The other was the slow speed belt to the roasting cylinder.

In the new type, there is but one belt connection between motor and machine and this is a slow speed belt, carrying but little power, for the purpose of driving the roasting cylinder.

Many times, it will be found more convenient perhaps to use the Dump Cooler rather than the one floor type illustrated. Again, it may meet requirements better to detach the stoning hopper and hang same from the ceiling. Changes of this kind can always be provided for in the order and the machine then becomes known as Style BB to indicate that it is not regular in construction in every way as shown in the illustrations.

Attention is directed to the use of an elevator with the No. 2 or 3 sizes for the purpose of feeding the coffee from the floor level to the charging hopper. Where the coffee is brought from above by gravity, this is not necessary but it is always recommended that where the green is on the same floor as the roaster, a feed elevator be ordered to raise the coffee to the charging hopper. This elevator drives from the roaster.



Rear View of Style B MONITOR Roaster

As noted in a paragraph on page 6, it becomes convenient at times to detach the Stoning Hopper and hang same from the ceiling or perhaps drop the stoning boot to the floor below, making necessary under these conditions, a stronger air current for stoning.

To meet these changed conditions, when necessary, a double fan (two fans mounted in one frame) will be provided, one of which will be used exclusively for stoning and the other for ventilating and cooling.

This gives an independent air action for each function, making it impossible to unbalance the air current by an extra demand for air strength due to the longer lift of the coffee in the stoning operation.

In construction of this kind, the motor will be mounted between the fans on the fan base and direct connected to the fans. The drive from the motor to the roasting cylinder will be provided.

Further, in place of the belt shift employed on the regular Style B, a clutch drive will be placed on the Roaster, by means of which the cylinder can be started and stopped without in any way interfering with the motor.

Where only one floor is available, this type of machine is strongly recommended. It can be easily installed, requires no drawings and is a simple, compact but highly efficient roasting outfit. It produces the same high quality of roast that has made the "Monitor" famous and will in every way be found extremely satisfactory.

We now use on our Roasters up to and including the No. 3 size, a Needle Valve adjustment for the gas.

This is composed of a spindle with a beveled point, fitting the orifice through which the gas passes to the burner. At the outer end, an adjusting wheel is placed. A lock nut is located just inside of this adjusting wheel, which serves to lock the adjustment in place when made. The operator can open the orifice in the burner so as to meet the conditions of the gas, in volume and pressure.

The adjustment is made in an instant, when the lock nut should be set and then the gas turned on and off at the regular valve.


The arrangement adds materially to the control of the gas and tends to more economical consumption.

Dimensions

Extreme height.....(over elevator) (without ")	8' 5" 7' 3"	11' 6" 8' 9"	13' 0" 10' 3½"
Height to top of roaster.....	6' 0"	6' 10"	7' 8"
Extreme length.....	9' 10"	14' 4"	15' 10"
Extreme width.....	6' 9½"	9' 0"	9' 9"
Size on floor.....	6'9½"x9'10"	9'0"x14'4"	9'9"x15'10"
Size of exhaust fan outlet.....	10"	11¾"x14½"	13⁵/₈"x15'10"
Speed—R.P.M. roasting cylinder.....	45	40	38
Horse power required.....	3	7½	10
Gas consumption—cubic feet per bag of 132 lbs.....	90-125	95-125	95-125
Size of gas supply pipe.....	1"	2"	2½"
Average time required for a roast in minutes.....	12-17	12-18	12-18
Capacity pounds to a charge.....	25-90	50-200	60-350
Approximate shipping weight.....	3200	4500	6500

No. 1 finished in red with nickel as described in catalogue No. 64—No. 2 and 3 in standard shop finish or can be high finish at extra cost.


Direct Connected Motor Drive



WE show in the above cut, our direct connected motor drive, used now on the No. 2 and 3 Roasters, in cases where the roaster only is to be driven by motor and the direct drive is preferable to the belted drive.

It is a complete success, dispenses of all belts, mounts the motor in the rear of the roaster in a position well out of the way, supported solidly in position and as indicated, gives a direct connection to the cylinder shaft. Proper means are provided (by clutch) for the starting and stopping of the roaster cylinder, operated from the head end of the machine.

The MONITOR Special Roaster— for Cereals, Peanuts and other specialties



IN this machine, we offer the Cereal Maker, the Peanut Roaster or the maker of any special product requiring roasting, a machine which is a proven success and of which there are at work a sufficient number to demonstrate their versatility.

It is a Gas Roaster, using either natural or artificial gas, but of the indirect type. In other words, the gas flames are underneath and outside of the cylinder, there being two sets of burners running the entire length of the cylinder. The system of air application during the roast draws the heat up and around the roasting cylinder, surrounding it with this heat. When fitted for Cereals or for Shelled Peanuts, this Cylinder has a solid unperforated covering. When built for Peanuts in the shell or other coarse materials, the cylinder covering is perforated, permitting the heat to pass up through the perforations coming in immediate contact with the stock itself.

In this model, the stock is fed to the cylinder through a feed door, located on the head end of the machine. It is fed in batches. Discharge of the batch is effected by means of a discharge door located also on the head end.

The machine is driven by a motor, mounted on top of the Roaster and suitably insulated from the heat. A belt connection is used between the motor and the driving pulley, located on a cross shaft on the rear end. All bearings on this cross shaft are of the ball bearing type. Motion is communicated to the roasting cylinder by means of a worm mounted on the cross shaft which engages with a large bronze worm gear, suitably encased and running in oil. This cylinder is equipped with roller bearings. The fan is driven by means of a belt connection from the opposite end of the cross shaft, the fan being mounted on the Roaster.

We mount a small fan on the rear end of the machine, driven from the cross shaft, the purpose of which is to supply the air to the mixing valves under pressure and which at the same time, serves to maintain an even gas pressure. This fan is mounted on ball bearings.

When used for Cereals, to prevent the carrying away of light stock through the fan, an automatic trap is provided which traps any light stock, delivering it from a tip and thus preventing its loss.

Cooling apparatus can be supplied when required. This can be one of three models—the One Floor type of car, the dump car or the cylindrical cooler supported from the ceiling directly underneath the Roaster.

In roasting Cereals, the heat sterilizes the product, putting it in perfect "keeping" condition. Further, the roasting process gives the product a delicate flavor as well as a delicate color but the coloring process can be carried as far as desired, by proper regulation of the heat and the time of roasting.

Clean out panels are provided in the sides of the machine, giving easy access to the interior. Properly arranged distributing flights on the inside of the cylinder keeps the stock thoroughly agitated, permitting the heat to reach every part of it evenly.

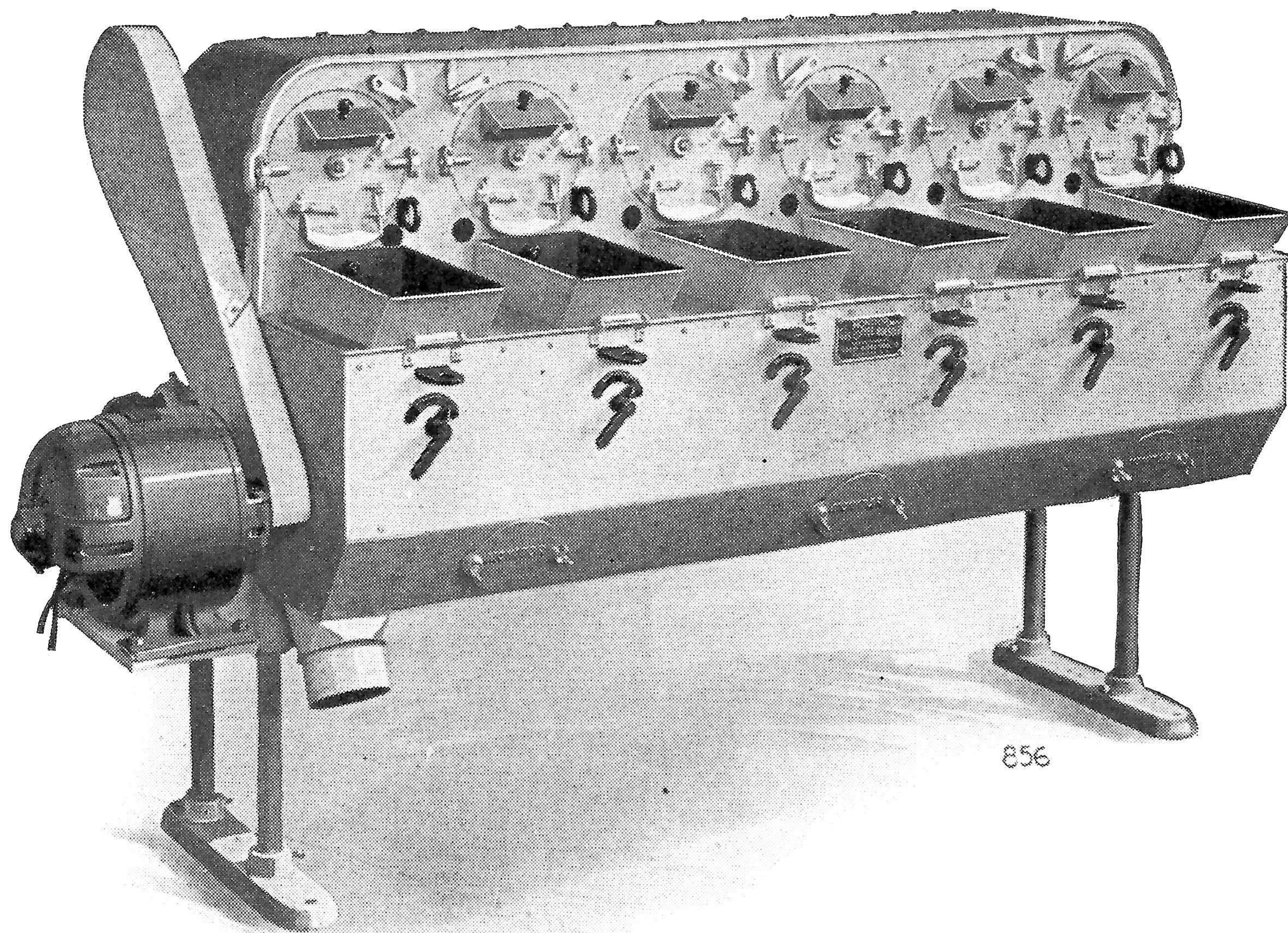
Discharge flights, when the discharge door is opened, compel a quick and thorough dump of the entire batch so that no part of one lot remains in the machine to over roast with the following batch.

The roast is completed quickly and completely and this machine will be found a great advantage to those who are seeking proper results on cereals, peanuts, etc. It is a typical "Monitor" product. Its work is done economically, with but little attention from the operator and it carries the "Monitor" guarantee in every respect.

Dimensions, etc.

Extreme height.....	7' 6"
Height to top of frame.....	5' 5"
Height to feed inlet.....	4' 6"
Height to discharge outlet.....	2' 4"
Length over all.....	8' 4"
Width over all.....	4' 0"
Size on floor.....	3' 7" x 6' 1"
Diameter of fan outlet.....	7½ "
Speed of cylinder.....	24 R.P.M.
Speed of ventilating fan.....	1400 R.P.M.
Horse power required to operate.....	5
Gas consumption, average per minute.,	5 C. F.
Size of gas supply pipe.....	1"
Average time, minutes to a roast (depending on stock).....	20-35
Capacity pounds per charge	275-350
Approximate shipping weight.....	2500

The MONITOR Sample Roaster



THE "Monitor" Sample Roasters are made in two models—the 1921 model as illustrated above and the older style of machine as illustrated and described on page 20 of catalogue 64.

Full details of the 1921 model are given herewith and a careful consideration of this description should convince any one of the great advantages that this machine has over anything else on the market. We particularly call attention to the fact that it is the only sample roaster made in which ventilation of cylinder is employed and in which cooling of the finished sample is accomplished efficiently.

Gas controls are located on the front of the Cooling Hooper, each cylinder having its own control. Each control is fitted with an indicating dial and pointer, showing just how much the valve has been opened, eliminating all guesswork. To give further control over the volume of the gas flame, each gas burner, located in the rear, is equipped with a Needle Valve, fully adjustable. This is operated by turning a knurled brass wheel and when at the proper point, is locked in position by a knurled locknut or wheel. The flow of the gas through the burner can be precisely regulated by means of these Needle Valves and then locked in position. The flame is then controlled by the Valve Controls located, as before stated, on the front of the machine, within instant reach of the operator. Adjustable air ports are provided on each burner, permitting exact regulation of the air passing through the burner with the gas. Burner lighting is done through openings provided in front through the iron plate which supports the cylinders.

As the operator brings up his samples, he places in the clip on the front head of each cylinder the identification tag of the sample placed in that cylinder. When the roast discharges into the cooling pan, he removes the tag from the clip and drops it into the pan with the roaster coffee. This insures the identity of each sample being held through the entire operation.

Each cylinder is in operation when the power is on, if desired. But any or all cylinders can be started or stopped independently of one another, though the power is on. It is simply a matter of drawing out or pushing in the hand pull at the lower right of each cylinder head which controls the motion of that individual cylinder.

Each cylinder has its sample opening through which samples can be taken during the roast or the roasting process watched.

Each cylinder automatically discharges into its cooling pan immediately the little discharge door is opened, this without disturbing the position of the cylinder in any way.

Each cylinder is properly ventilated. All smoke or burnt gases are drawn directly to the fan to be piped to the chimney or out of doors, thus doing away with the annoyance of the fumes discharging into the room or of chaff blowing out during the roasting. Valves are provided to control the ventilation as desired.

All chaff drops into the chaff pans, located under the roasting cylinders. These pans are instantly removable for dumping.

The cooling pans have perforated bottoms and fit snugly over castiron grates. These grates are provided with slides so that when the coffee is dumped into the pans for cooling, the air can be instantly applied, giving immediate cooling. The pans are removable, but are arranged so that they can be tilted toward the front, dumping the finished coffee back into the sample pans without removing the cooling pans from their position.

The motor is mounted on a bracket and direct connected to the fan. Power is transmitted to the cylinder driving shaft in the rear by properly guarded belt connections.

Each cylinder has its own driving gear, connecting with the worm gear on the shaft above. This driving gear runs in oil constantly, giving perfect lubrication. At the same time, not a drop of oil is permitted to escape or leak.

Clean-out doors are provided above each cylinder in the rear. There are also hand-holes placed in the front of the lower cooling chamber, fitted with easily removed doors.

The cylinders can be quickly removed from the machine, if necessary, by first removing the head plate on that cylinder.

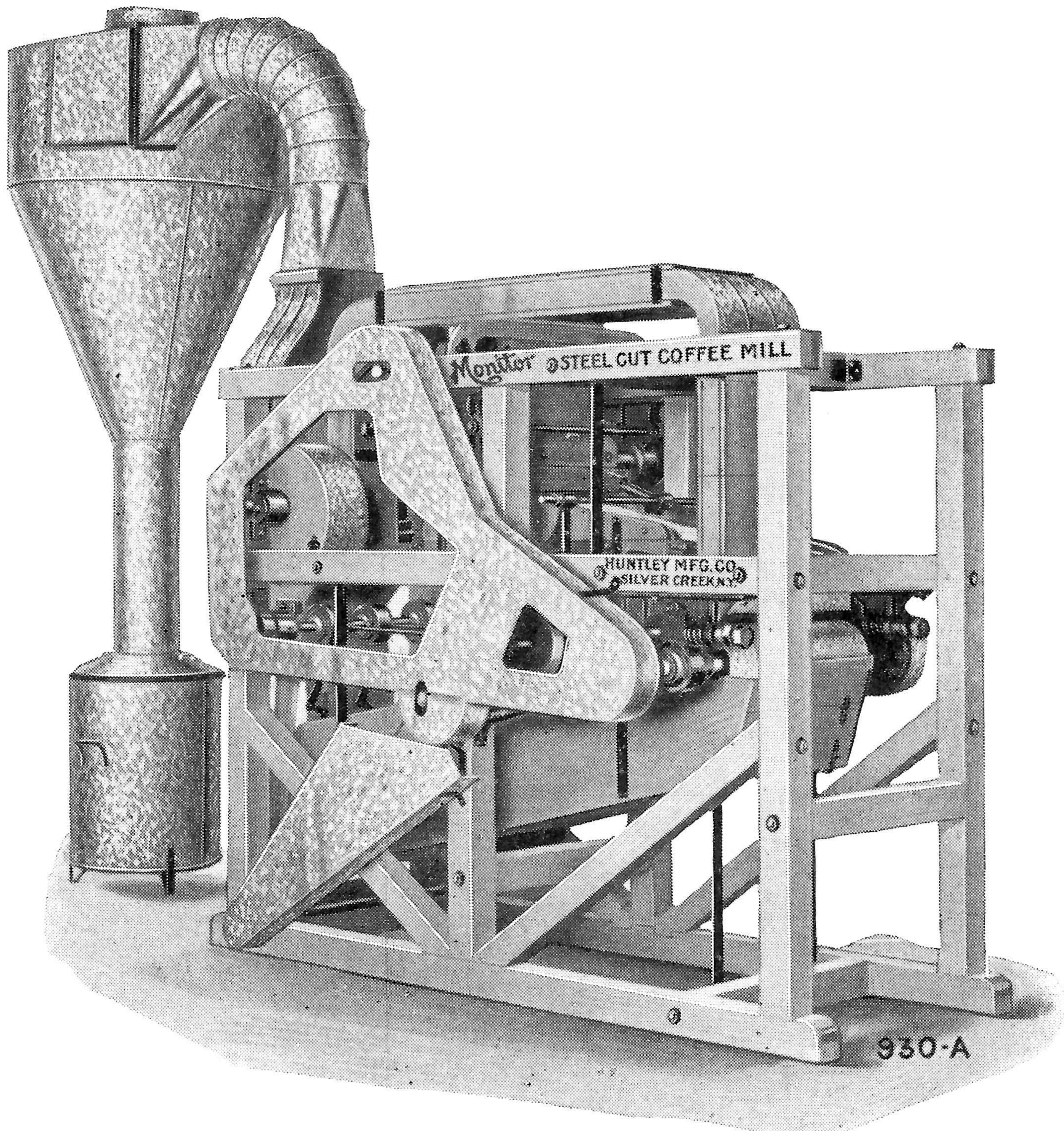
All iron work on the machine is nicely finished, painted with several coats and striped. The top plate is polished aluminum.

The machine is unqualifiedly guaranteed to the last detail. We guarantee perfect satisfaction from its use. Roasts can be produced exactly as desired in color and finish and the results obtained will be found absolutely dependable.

Sizes and Dimensions of the 1921 MONITOR Sample Coffee Roaster

Size Number (denotes number of cylinders)	1	2	3	4	5	6
Height.....	42"	42"	42"	42"	42"	42"
Width or depth.....	29 $\frac{1}{4}$ "					
Length.....	21"	29"	39"	49"	59"	69"
Size on floor:						
End to end.....	11 $\frac{1}{2}$ "	19 $\frac{1}{2}$ "	29 $\frac{1}{2}$ "	49 $\frac{1}{2}$ "	49 $\frac{1}{2}$ "	59 $\frac{1}{2}$ "
Front to back.....	18 $\frac{9}{16}$ "					
Speed of motor—R.P.M.....	3400	3400	3400	3400	3400	3400
Power required—H.P.....	$\frac{1}{4}$	$\frac{1}{4}$	$\frac{1}{4}$	$\frac{1}{4}$	$\frac{1}{4}$	$\frac{3}{8}$
Size gas supply pipe.....	1"	1"	1"	1"	1"	1"
Diameter fan discharge.....	4"	4"	4"	4"	5"	5"
Shipping weight—estimated (pounds).....	300	400	525	700	800	990

The MONITOR Steel Cut Coffee Granulator and Chaffer with Double Rolls



THE demand for steel cut coffee is heavy and steadily increasing. This means that the Coffee Roaster who is out to supply the demand, must be fitted with a machine for making steel cut goods and which at the same time, must have large capacity. But the capacity must not be obtained at the expense of quality of work. In the "Monitor" Steel Cut Coffee Granulator and Chaffer with double rolls, this combination has been reached in a superlative degree of perfection.

The requirements from a Steel Cut Coffee machine are to reduce to the required size by *cutting*; to remove the chaff without undue waste and to make a minimum of fine or pulverized stock. The machine must be made up of properly designed and adapted parts to produce a finished proposition. All of this has been accomplished in the "Monitor". Read on and learn how.

The cutting is done on rolls by a gradual reduction system. There are two sets of rolls, each mounted on ball bearings, each provided with a safety stop so that the cutting surfaces can never be brought together and each provided with a quick release lever so that the operator can instantly throw them apart to pass any foreign substance and as quickly bring them together again in their former exact position. Proper means are provided for the accurate adjustment of the rolls to produce just the cut desired. Because of the fact that if the entire cutting to finished size was done on one set of rolls, the percentage of fine or pulverized would be too great and the chaff would be cut into small pieces as to make it impossible to after remove it, the

"Monitor" is provided with two complete sets of rolls. The coffee in passing through the first rolls, is cut into large pieces, releasing the chaff in large flakes. This chaff is removed before the stock passes to the second set of rolls, where the coarse cut coffee is cut into the finished size, with a minimum amount of fine or pulverized coffee.

All eccentrics are of the ball bearing type. No eccentrics are cut in the eccentric shaft, thereby leaving that shaft with all of its original strength. The eccentric motion is provided by eccentric collars, firmly secured to the shaft. The ball bearings operate on this eccentric collar, which is made of an especially hard steel to prevent cutting. By this construction, all eccentric trouble is avoided.

The fan shaft bearings are likewise made ball bearing. And because of the fact that all of the heavy bearings on the machine are provided with ball bearings, friction is reduced to the minimum, resulting in a remarkably light running machine.

All screens are cleaned by means of the latest type of screen rappers. Experience has shown that traveling brushes are not effective on screens handling ground coffee. Sufficient heat is generated by the friction on the brushes against the screens to bring out the oil of the coffee and the result is a quick gumming up of the meshes. The rappers prevent this. By light (adjustable) frequent taps, a sufficient vibration is imparted to the screens to keep them clear. Naturally, any screen should be taken out (it is unusually convenient to remove the screens from this machine) and cleaned at least once daily but during the intervals between this cleaning, the "Monitor" automatic system keeps the meshes open and in shape to do their best work.

The "Monitor" system of returning any pieces of coffee which are oversize, is unusual but effective. Any particles of coffee, which through being oversize, do not pass through the meshes of the upper screen, are tailed over the end into a spout, which carries them down to a small horizontal conveyor. This conveyor delivers them to the feed of a vertical tubular conveyor. They are then carried up the tube of this vertical conveyor and delivered at the top to the rolls, where they are cut to the proper size and then pass with the finished stock. This vertical tubular conveyor is of our own design, replaces the old time bucket elevator, is built into the machine and is a part of it, requiring no floor space and being entirely out of the way. We show it in the sectional view following. It is a great improvement over the old style returns used in other machines.

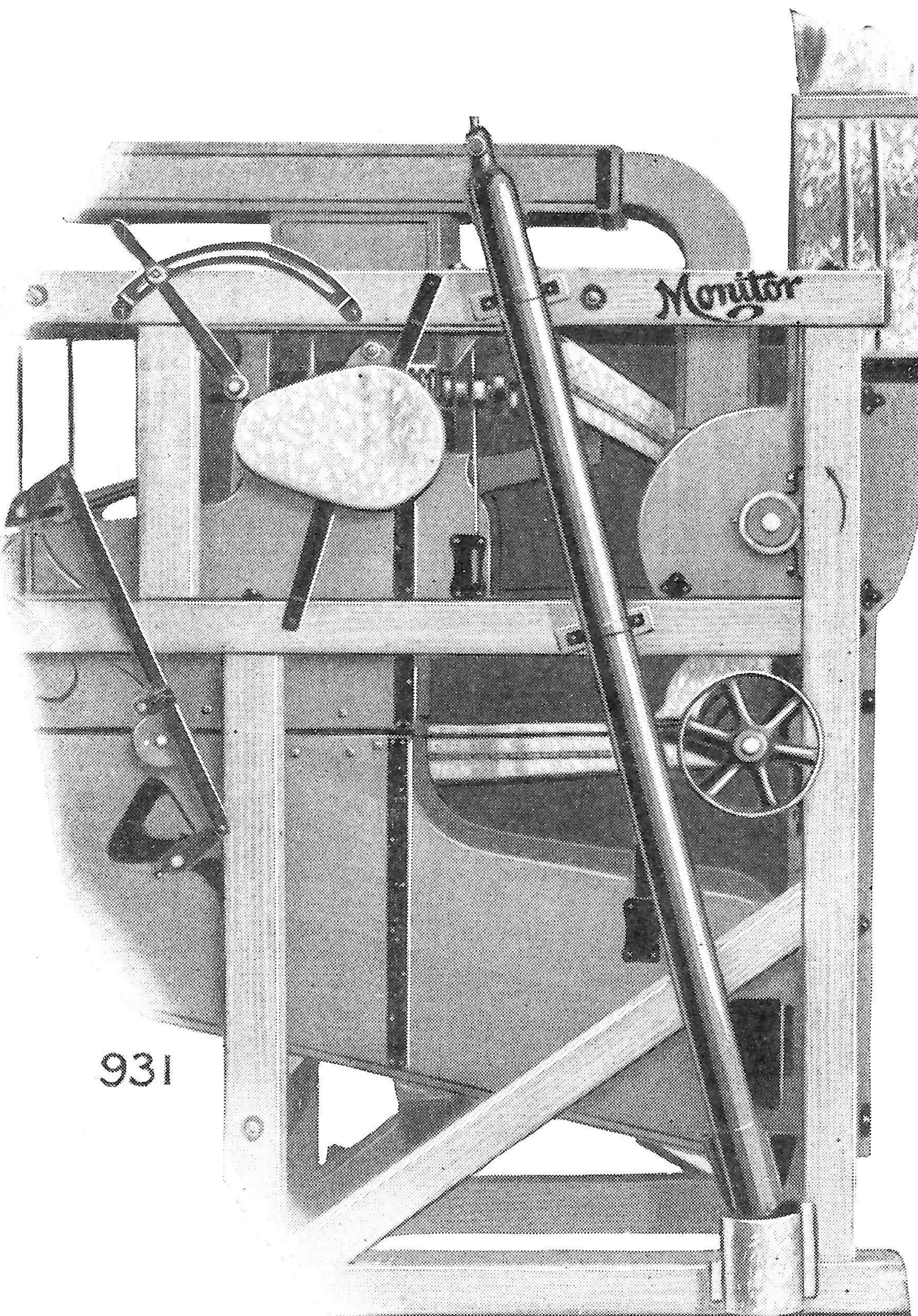
The fine or pulverized coffee made in the process of steel cutting on the "Monitor" is very small indeed. It is removed by means of a screen in the lower position in the shoe, chiefly to prevent its being taken out by the air in removing fine chaff in the last separation and is usually returned to the finished coffee.

The vibrating shoe in the machine is made on the "Monitor" compound system, which is so thoroughly satisfactory in other "Monitor" machines. Divided in two parts, each part being driven from opposite eccentrics, it forms a perfect counterbalance under full motion, eliminating all shake and tremble and rendering the machine as quiet and steady when under motion as when standing still.

All air separations are controlled by valves and their strength can be instantly regulated.

The fan wheels are our own model of multiblade type, cast from aluminum.

In the operation of the machine, the coffee is spouted to the feeder on the machine which is so arranged as to spread the stock the full length of the



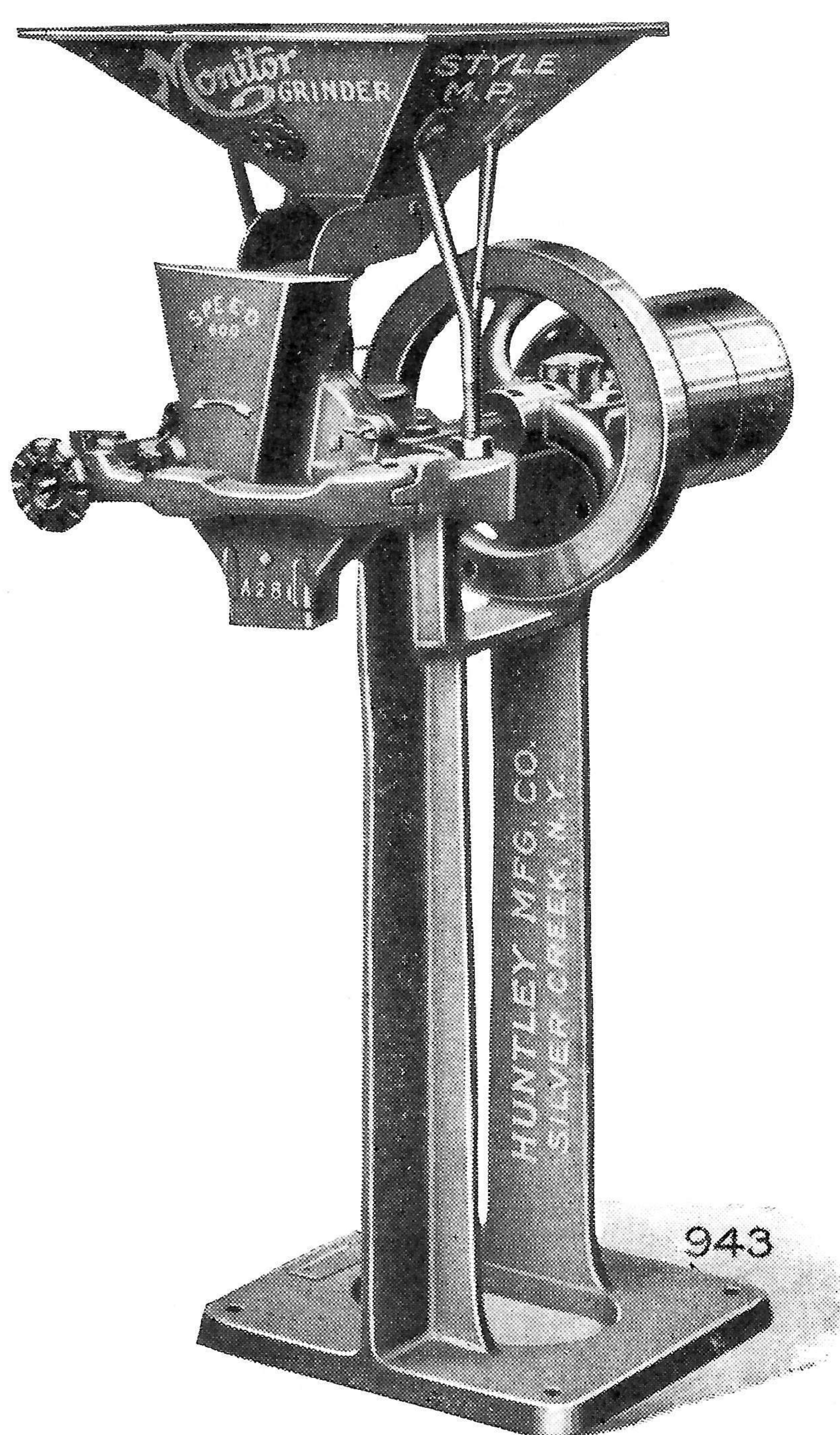
first rolls. Passing through these first breaking rolls, the coffee is cut into large pieces, the chaff being loosened in large flakes. The mixture then passes over the first screen, rapper cleaned, which removes any piece small enough to go in the finished stock. These small pieces go direct to the stream of finished stock, while the large pieces and chaff tail over the screen into the first air leg. Here the chaff is separated and carried to the dust collector and deposited in the chaff can. The large pieces of coffee then pass to the second pair of cutting rolls, where they are cut to the proper size. The stock then passes to a long separating screen, rapper cleaned, which passes the oversize pieces to the vertical tubular return, described on a previous page. All coffee of the proper size, together with such fine or pulverized as there is, drops through to the lower screen, rapper cleaned, where the fine is separated and disposed of as elsewhere described. The finished cut coffee passes over this screen into the final air leg, where a final separation of such fine chaff as there may be, is made, this chaff passing to the dust collector and into the chaff can. The finished coffee drops from the lower end of the leg and is ready for the package or the bin.

While this is a comparatively new machine, yet its sale has been very heavy and we can refer to many in use. This heavy sale has been made possible by its excellent work. Needless to say, the machine is covered by the regular "Monitor" guarantee. We recommend it and back it with the reputation of the Huntley Mfg. Co., knowing that it will do its part in up-building the fame of the "Monitor" Coffee machinery.

The MONITOR Steel Cut Coffee Granulator and Chaffer with Double Rolls

Dimensions, Etc.

Extreme height.....	7' 1 $\frac{1}{4}$ "	7' 1 $\frac{1}{4}$ "
Height to feed entrance.....	7' 1 $\frac{1}{4}$ "	7' 1 $\frac{1}{4}$ "
Height to top of collector.....		
Extreme length.....	8' 5 $\frac{1}{8}$ "	8' 5 $\frac{1}{8}$ "
Extreme width.....	4' 4 $\frac{7}{8}$ "	5' 11 $\frac{1}{4}$ "
Size on floor.....	37 $\frac{5}{8}$ " x 99 $\frac{1}{2}$ "	54" x 99 $\frac{1}{2}$ "
R. P. M. driving pulley.....	450	450
Size of driving pulley.....	10" x 4 $\frac{1}{2}$ "	12" x 4 $\frac{1}{2}$ "
Horse power required.....	3	5
Capacity pounds hourly:		
Fine screens.....	500	900
Coarse screens.....	900	1250
Height to center drive pulley.....	3' 5 $\frac{5}{8}$ "	3' 5 $\frac{5}{8}$ "
Size fan outlet.....	8" x 5 $\frac{1}{2}$ "	8" x 5 $\frac{1}{2}$ "
Size fan discharge pipe.....	11"	11"
Size dust collector.....	S-10	S-10
Shipping weight.....	3300	3500



MONITOR M. P. Pedestal Granulator

THIS is a plain Granulator, low in price but ranking high in quality and quantity of work performed. Its grinding burrs are especially made, do very nice work and are very durable. They are replaced very easily when necessary.

As illustrated, it is fitted with tight and loose pulley for belt drive. If it is to be individually driven with motor, a motor base is attached to the pedestal and a belt drive from motor to pulley used.

Quick adjustment of grinding plates is provided, permitting a quick change from coarse to fine. Stock is fed from the hopper by an eccentric shake feed. A heavy counter-balance wheel is provided to insure steadiness.

A sheet metal hopper can be provided for the machine to give larger hopper capacity above the machine.

This machine is an ideal rough grinder and worthy of a place in any plant for that purpose.

Dimensions

Extreme height.....	4' 3 $\frac{1}{8}$ "
Extreme length	3' 0"
Extreme width.....	1' 5 $\frac{3}{4}$ "
Size on floor.....	1' 6 $\frac{1}{2}$ " x 1' 4"
Height to top of iron hopper.....	4' 3 $\frac{1}{8}$ "
Height to discharge spout.....	2' 5 $\frac{1}{2}$ "
Height to center drive pulley.....	2' 11"
Drive pulley—Diameter 8", Face 4 $\frac{1}{4}$ ".....	
Diameter shaft.....	0' 1 $\frac{3}{16}$ "
R. P. M. driving pulley.....	600
Shipping weight.....	400 lbs.
Capacity per hour.....	360 to 1200 lbs.
Horse power.....	1 to 5